

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Waffle House #2122</b>	Telephone Number <b>812-944-8499</b>	Date of Inspection (mm/dd/yr) <b>8/16/19</b>	PERMIT # <b>19-347</b>
Establishment Address (number and street, city, state, zip code) <b>3018 St Joseph Rd New Albany, IN 47150</b>	Purpose: <input checked="" type="checkbox"/> 1. Routine <input type="checkbox"/> 2. Follow-up <input type="checkbox"/> 3. Complaint <input type="checkbox"/> 4. Pre-Operational <input type="checkbox"/> 5. Temporary <input type="checkbox"/> 6. HACCP <input type="checkbox"/> 7. Other (list) _____	Follow-up <b>NO</b>	Release Date <b>Today</b>
Owner <b>Waffle House, INC</b>		Summary of Violations: <b>C 1 NC 2 R 1</b>	
Owner's Address <b>PO BOX 6450 Norcross, GA 30071</b>		Menu Type (See back of page) <b>1 2 3 4 5</b>	
Person in Charge <b>Permillia Lamb</b>			
Responsible Person's E-mail			
Certified Food Manager <b>Missing</b>			

• **CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"**

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
191	C	R <sup>x2</sup>	Observed no 5 yr Manager Certified food handler certificate at store. - 3 yr online course was emailed by regional manager.	2 days
431	NC		Observed dropped items along wall and under prep line.	2 days
426	NC		Observed cigarette butts on ground near outdoor smoking area / around corner of back door. - provide recepticle  - Email Certified Managers certificate to +Snider@Floydcounty.in.gov	today
			<i>[Signature]</i> Manager	

Received by (name and title printed): Bernillia Lamb <del>Relief</del> Relief		Inspected by (name and title printed): Thomas Snider, EHS	
Received by (signature): Bernillia Lamb		Inspected by (signature): Thomas Snider	
cc:		cc:	

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Waffle House 8-16-19

## Floyd County Health Department Inspection Notes

Code #	C/NC	Comments
		PIC: Millie Lam Permillia Lam
		CFH:
		Health Policy (Y) - N Food Code: (Y) - N
		Email: —
431	NC	items along wall under perline
191	CYL	CFH certificate
426	NC	Stacky high chair Cigarette butts





PAUL BERRIER

for successfully completing the article to us here for the *Journal of Cold War Studies*. Newspaper Collections International, which is affiliated to the American National Standards Institute (ANSI), Commission for Rapid Publication (C3P).



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THE UNIVERSITY OF CHICAGO

1990年12月

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2014/14

2000年12月29日

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